

any fees required therefor (including fees for net addition of claims) are hereby authorized to be charged to our Deposit Account No. 19-0036.

### ***Amendments***

Please amend the application as follows:

#### ***In the Claims:***

Please amend the claims as follows:

(a) Please cancel claims 27, 29 and 31-45, without prejudice to or disclaimer of the subject matter contained therein. Applicants reserve the right to pursue the subject matter of these claims in one or more continuing applications.

(b) Please add the following new claims 46-54:

46. (New) A method of stabilizing the flavor of a fermented malt beverage comprising contacting said beverage, or a grain malt or wort used to produce said beverage, with at least one agent that inhibits, blocks, reduces, binds or otherwise inactivates one or more  $\alpha$ -dicarbonyl Maillard reaction intermediates.

47. (New) A method of producing a malt beverage having stabilized flavor, said method comprising:

(a) producing a grain malt;

- (b) producing a wort from said grain malt;
- (c) contacting said wort with at least one agent that inhibits, blocks, reduces, binds or otherwise inactivates one or more  $\alpha$ -dicarbonyl Maillard reaction intermediates; and
- (d) fermenting said wort to produce a fermented malt beverage having stabilized flavor.

48. (New) A method of producing a malt beverage having stabilized flavor, said method comprising:

- (a) producing a grain malt;
- (b) contacting said grain malt with at least one agent that inhibits, blocks, reduces, binds or otherwise inactivates one or more  $\alpha$ -dicarbonyl Maillard reaction intermediates;
- (c) producing a wort from said grain malt; and
- (d) fermenting said wort to produce a fermented malt beverage having stabilized flavor.

49. (New) A method of producing a malt beverage having stabilized flavor, said method comprising:

- (a) producing a grain malt;
- (b) producing a wort from said grain malt;
- (c) fermenting said wort to produce a fermented malt beverage; and

- (d) contacting said fermented malt beverage with at least one agent that inhibits, blocks, reduces, binds or otherwise inactivates one or more  $\alpha$ -dicarbonyl Maillard reaction intermediates, thereby producing a fermented malt beverage having stabilized flavor.

50. (New) The method of any one of claims 46-49, wherein said agent is a chemical agent.

51. (New) The method of claim 50, wherein said chemical agent is an aminoguanidine.

52. (New) The method of claim 50, wherein said chemical agent is 1,2-phenylenediamine.

53. (New) The method of any one of claims 46-49, wherein said agent is immobilized on a solid support.

54. (New) The method of any one of claims 46-49, wherein said fermented malt beverage is a beer.